

CAMP AND FURNACE

HIRE OUR SPACE





ABOUT THE VENUE

Camp and Furnace is an independent event space located in Liverpool's vibrant Baltic Triangle, housed within a unique Georgian warehouse.

The venue combines original industrial features with modern design, offering versatile spaces for hire. With a maximum capacity of 2400 guests, it can cater to a wide range of events, including conferences, product launches, meetings, seminars, live performances, and staff parties.

Key features of Camp and Furnace include:

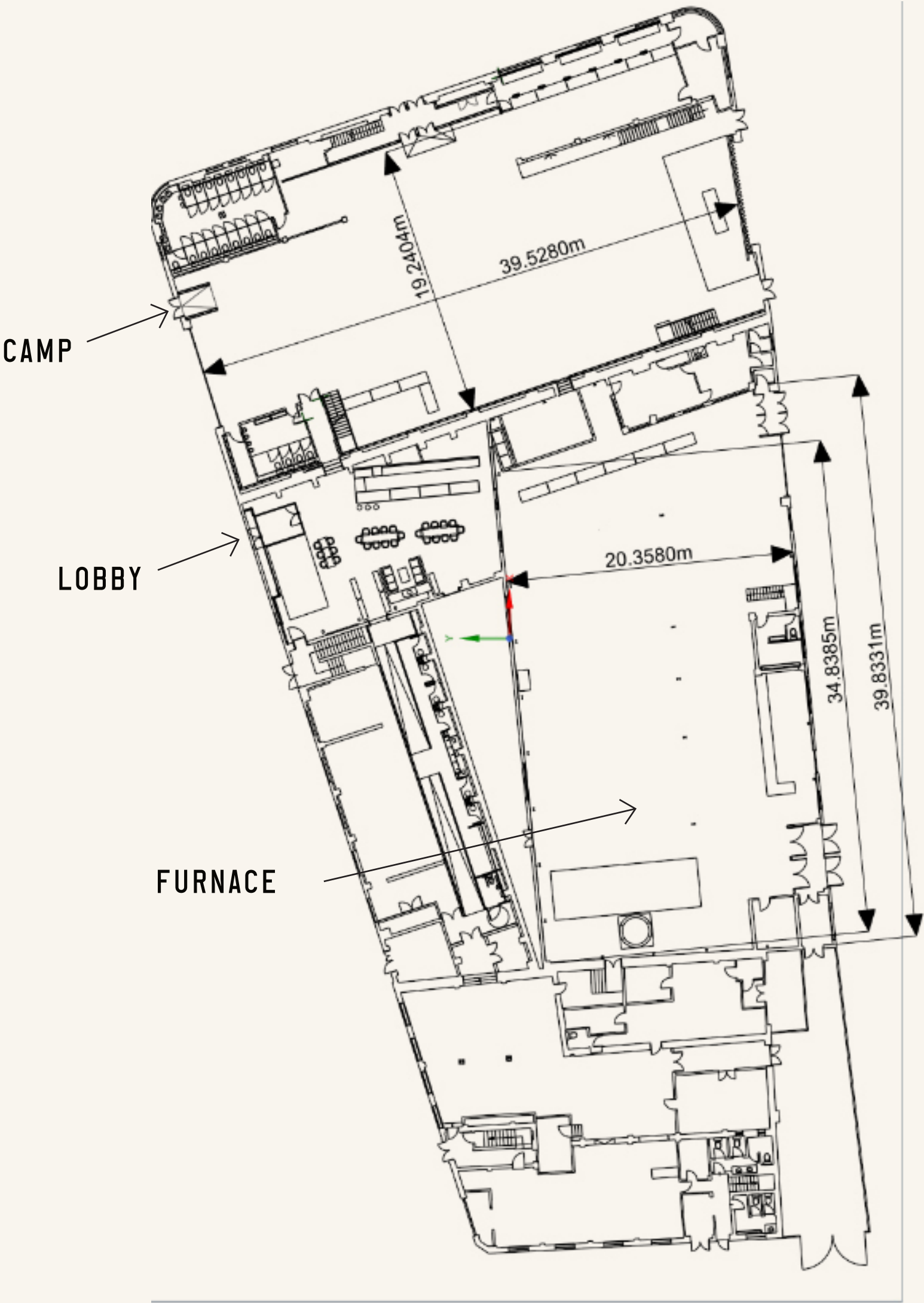
- **THREE EVENT SPACES:** With options for joint bookings and whole venue hire
- **LARGE WAREHOUSE SPACES:** Equipped with stages, video walls, PA systems, projection points, and extensive lighting setups.
- **SPECIALISED SPACES:** "Camp," the perfect venue for club nights, DJ sets, seminars and conferences and "Furnace" Exhibitions, Live acts, photography sessions, film sets
- **ADVANCED AUDIO-VISUAL FACILITIES:** With video wall and screens, along with our state-of-the-art sound system throughout the venue, Ideal for all music events, festivals, corporate presentations and activations.
- **CITY CENTRE LOCATION:** Close to hotel accommodation and train stations
- **CATERING:** With our in-house catering partners, we can provide catering options for events of all tastes and sizes.
- **HIRES:** A full range of hire options available on request.
Drive in access: We have vehicle access via 3-meter roller shutters to both venues for loading in and out
- **DRINKS PACKAGES AVAILABLE:** Upon request for events.
- **GREEN ROOMS / BREAKOUT SPACES:** We have several green rooms and breakout rooms available on site

We have an enviable portfolio of previous corporate clients who have held events with us over the years, from global product launches and company seminars to music festivals and Christmas parties with some of the biggest, and most reputable brands in the world. The dynamic environment and state-of-the-art equipment at Camp and Furnace make it an excellent choice and fantastic venue for both professional and creative events.

For further information about Camp and furnace and hosting your event with us, please contact greta@campandfunace.com or call 0151 708 2890



FLOOR PLAN MEASUREMENTS



VENUE PHOTOS – LOBBY



CAPACITY

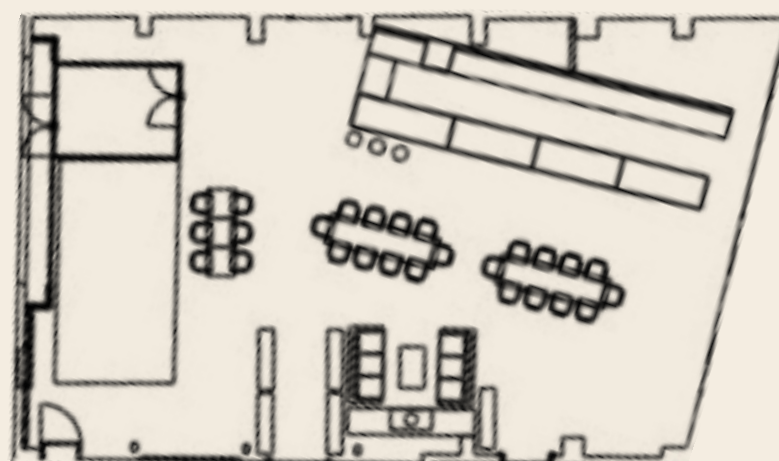
STANDING – 180

THEATRE – 60

CABARET – N/A

CLASSROOM – 50

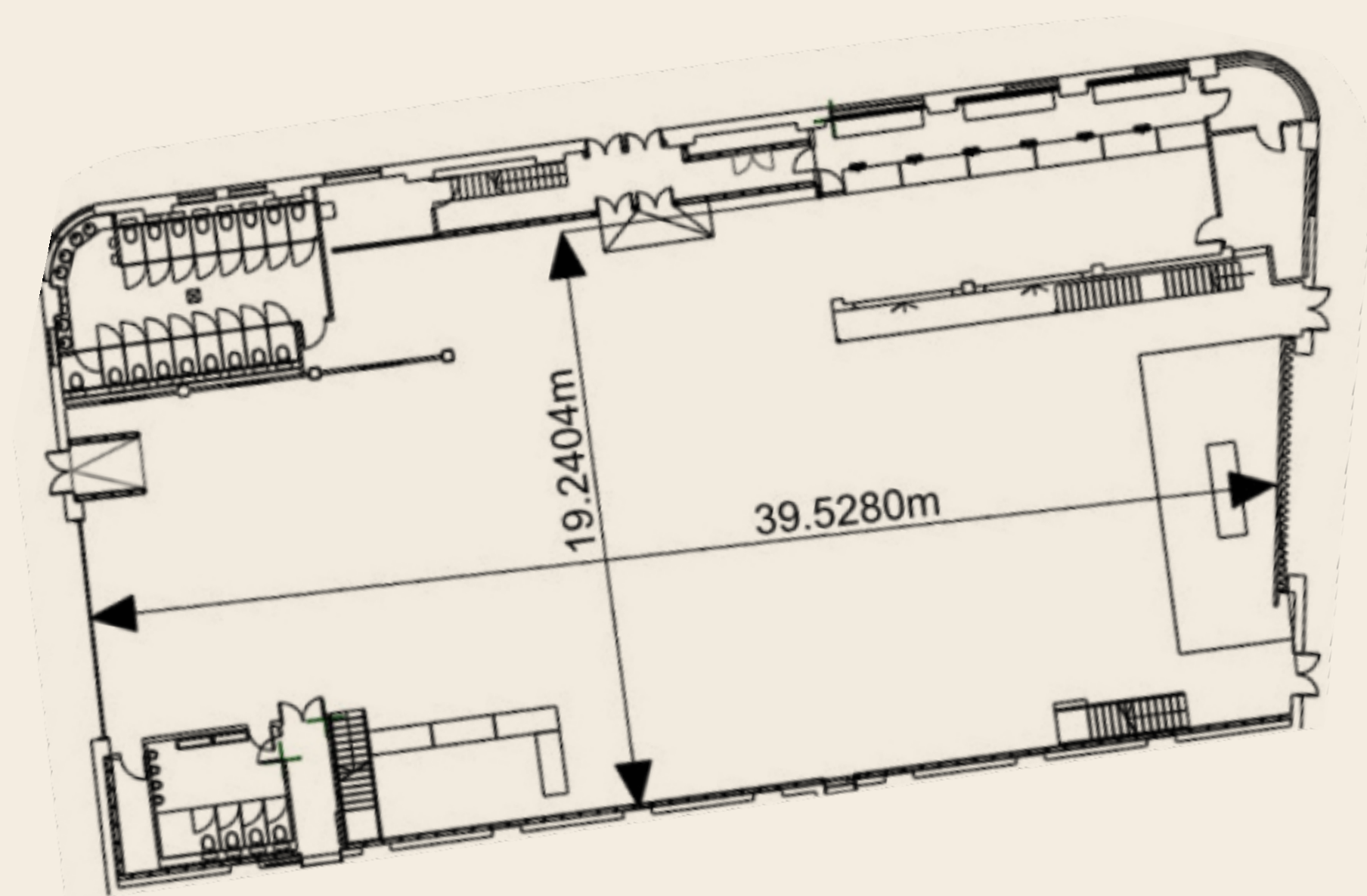
(CAN VARY UPON ITEMS IN ROOM)





CAMP

VENUE PHOTOS – CAMP



CAPACITY

STANDING – 1200

THEATRE – 550

CABARET – 300

BANQUET – 500

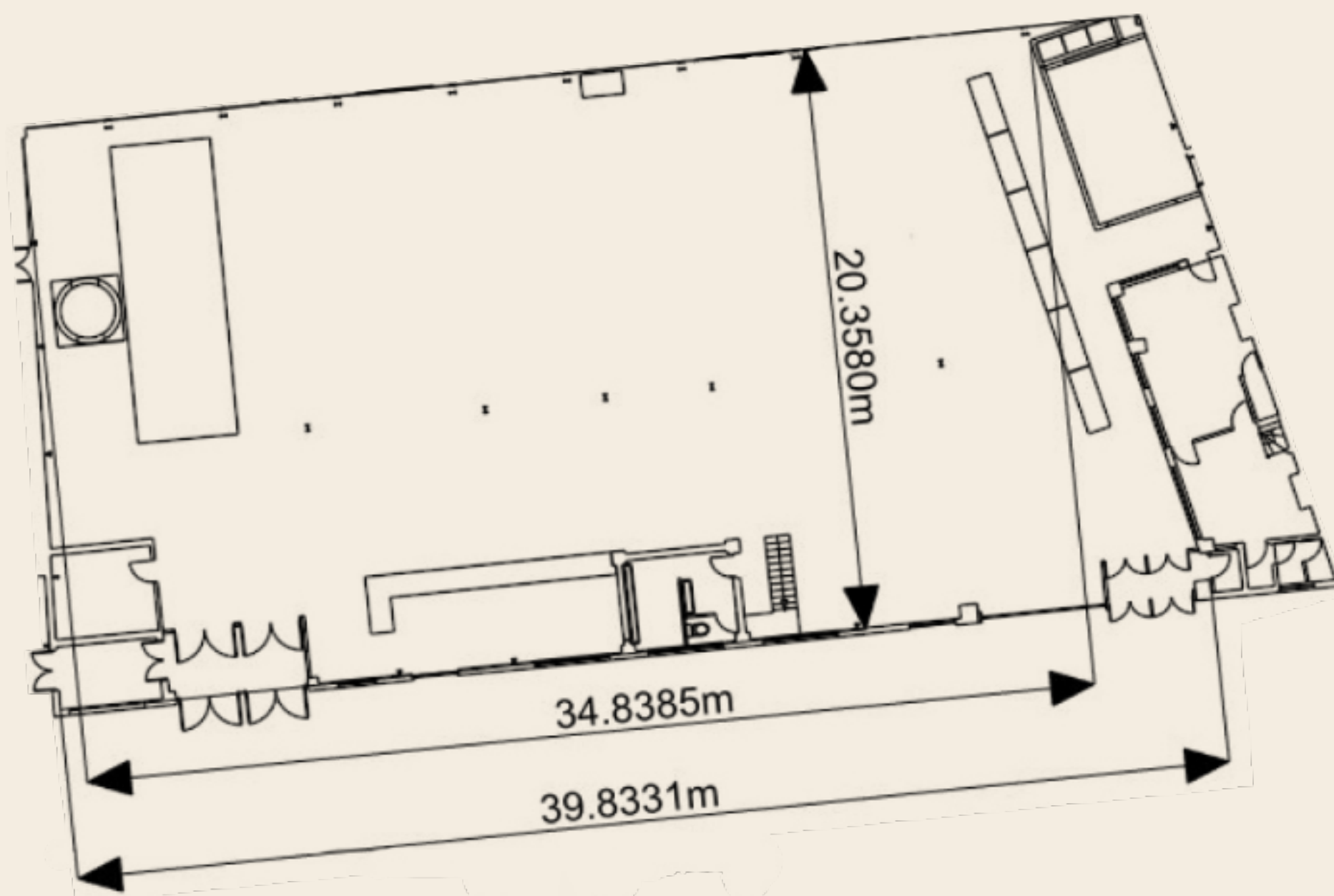
(CAN VARY UPON ITEMS IN ROOM)







VENUE PHOTOS – FURNACE



CAPACITY

STANDING – 1200

THEATRE – 420

CABARET – 250

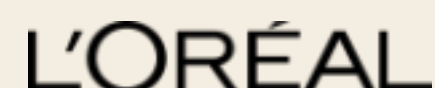
BANQUET – 350

(CAN VARY UPON ITEMS IN ROOM)





PREVIOUS CLIENTS WE'VE WORKED WITH...





FAQS

ACCESS

Q1. HOW DO I LOAD IN?

A1. We have drive in access in both of our large warehouse spaces to a height of 4m.

Q2. WHAT ACCESS TIMES DO YOU ALLOW?

A2. Any access time and derig time can be arranged however there will be increased costs associated.

Q3. DO YOU HAVE ONSITE PARKING?

A3. There is on street bay parking surrounding the venue and 3 large car parks within a 5 minute walk of the venue.

Q4. HOW CLOSE ARE YOU TO TRAIN STATIONS?

A4. We are an 18-minute walk from James Street Station and Liverpool Central, a 20-minute walk from Liverpool Lime Street, and a 22-minute walk from Moorfields. There are also taxi ranks outside of each of the stations

Q5. ARE THERE ANY HOTELS CLOSE TO THE VENUE?

A5. There are many hotels in the local area and within a few minutes walking distance of the venue including the Hilton, Baltic Hotel and The Mauldron, all of which we can obtain preferential rates for.

Q6. WHAT TIME ARE YOU LICENSED TO STAY OPEN UNTIL?

A6. 4am

FACILITIES

Q1. CAN YOU HIRE THE WHOLE VENUE?

A1. Yes, you can hire the whole venue or just specific rooms.

Q2. WHAT DO YOU CHARGE AS A HIRE FEE?

A2. The hire fee depends on several factors including load in and out time, day of the week and event specifics so hire fees can only be given on an individual basis.

Q3. DO YOU HAVE ANY GREEN ROOMS / BREAKOUT ROOMS?

A3. Yes, we have several green rooms in house and we can offer up to 6 breakout spaces for hire.

Q4. HOW MANY BARS DO YOU HAVE ON SITE?

A4. We have 5 bars on site across 3 rooms/spaces.

Q5. WHAT IS YOUR MAX CAPACITY?

A5. Our maximum standing capacity is 2400 people, however seated capacities vary depending on what style of seating is implemented and if there are any other items in the room, such as a dancefloor or exhibition stalls. Capacity indicators have been provided on earlier pages, however the venue will need to be consulted on capacity and plans for the space prior to booking.



Q6. DO YOU HAVE ANY OUTDOOR SPACE?

A6. Yes, we have a small triangular courtyard which is a sun-trap in the summer and can be used as a smoking area. The front of our building is on a side road and is separated by large planters from the road and also hosts tables and benches.

Q7. DO YOU HAVE INTERNET?

A7. Yes, we do have internet and this can be connected to via WiFi or through ethernet, we have hosted several live streams successfully.

PRODUCTION

Q1. DO YOU HAVE ANY TABLES AND CHAIRS IN HOUSE?

A1. We have trestle tables and benches in house however we have an excellent relationship with a neighbouring supplier who can provide a variety of chairs and tables for all sorts of events including large rounds.

Q2. DO YOU HAVE AN IN-HOUSE PRODUCTION TEAM?

A2. We can provide production staff on request.

Q3. CAN YOU RECOMMEND ANY PRINT SUPPLIERS?

A3. Yes, we work with a number of local suppliers, who can measure up, print and install on specification.

TECH

Q1. DO YOU HAVE ANY IN-HOUSE TECH?

A1. Yes, we have an in-house PA and lighting rig in each room. A tech spec can be provided separately.

Q2. DO YOU WORK WITH ANY SPECIFIC TECH COMPANY?

A2. We work with Adlib Audio and we require our techs to be on site if operating the PA or lighting rig, however they can work in conjunction with external tech companies and regularly do so.

CATERING

Q1. DO YOU HAVE A KITCHEN?

A1. Yes, we do have an onsite kitchen which is operated by external company Burnt Orange, we recommend them for all our events as they can provide a wide range of service on request. If you wish to use your own preferred supplier this can be arranged, however there would be a buyout cost associated with using the kitchen.



@_BEEZ